

GASTROBACK®

Instructions for use Pasta Attachment Accessory Design Stand Mixer Advanced



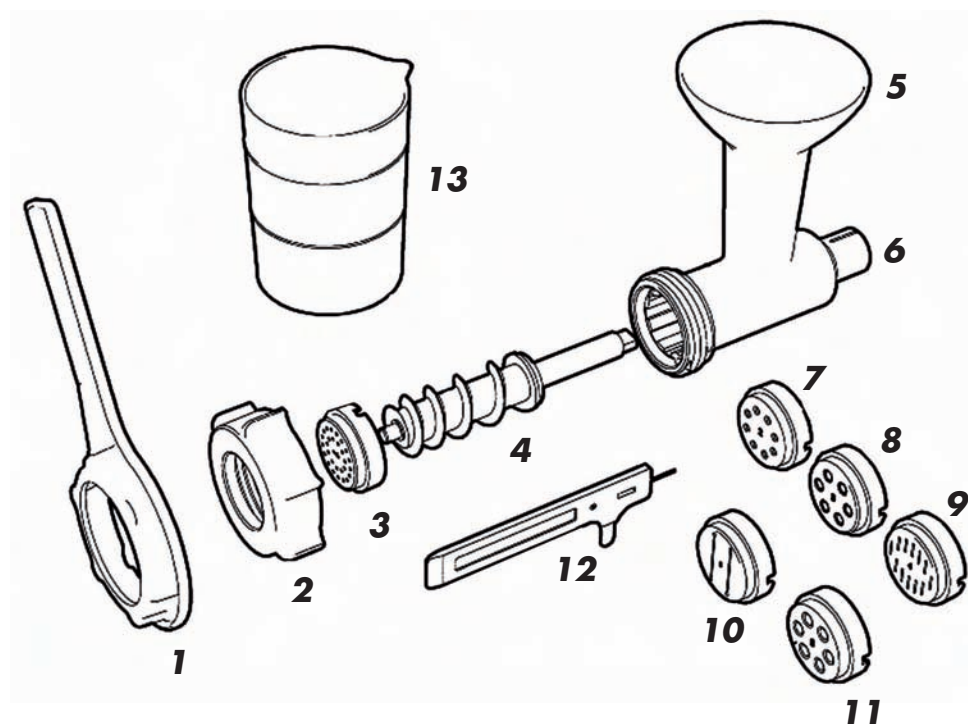


Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

Important Instructions

- The appliance is designed for normal household quantities. Do not operate or store the appliance outdoors or in damp or wet areas.
- Before use, always make sure that the appliance and accessory is properly and completely assembled. Always IMMEDIATELY unplug the appliance after each operation and before assembling or disassembling accessories. Always ensure, that the accessories are engaged firmly before connecting the appliance to the mains power supply (see 'Operation'). Always handle the entire appliance and the tools with care and without violence.
- Do not grab into the assembled attachment with your hands or any other objects when the appliance is connected to the poweroutlet.
- **CAUTION:** Do not block the ventilation slits on the back of the appliance and do not use the appliance in continuous operation for more than 10 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for a few minutes, to let the motor cool down.
- **ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from accessory during operation to prevent injury and/or damage to the mixer or the attachment.**
- **IMPORTANT:** Speed setting 3 is the highest speed setting you are allowed to choose, when using the Pasta Attachment. Please note that dough made too dry or fed through too quickly may cause your Pasta Attachment to break.
- **DO NOT** immerse the motor housing or power cord in any liquids or spill any liquids on it.
- **Never leave the appliance unattended when in operational mode.** Do not leave the appliance unattended while connected to the power supply. Always switch 'Off' the appliance and IMMEDIATELY unplug the appliance after operation and if it is not in use, cleaning and/or assembling or disassembling the processing tools. Always grasp the plug to disconnect the appliance from the power outlet.

The Pasta Attachment



- 1. spanner for the ring nut
- 2. ring nut
- 3. spaghetti screen
- 4. scroll
- 5. tray
- 6. housing
- 7. macaroni screen
- 8. rigatoni screen
- 9. tagliatelle screen

- 10. lasagne screen
- 11. large macaroni screen
- 12. Cleaning tool
- 13. measuring cup (500 gr)

Pasta Attachment

Operating

Before first use of the Pasta Attachment

Remove all promotional materials and packing as well as any foreign objects, but do not remove the model label. Before first use and after a long period of storage, clean the processing tools in warm soapy water (see 'Care and Cleaning').

Using the Pasta Attachment

WARNING: Always switch 'Off' the appliance, wait until the motor stops completely and unplug the appliance before assembling/disassembling the attachment. To turn the appliance 'Off' you have to turn the speed control anticlockwise into the 'Off'-position.

Assemble the Pasta Attachment

1. Take the housing into your left hand. The part with the thread has to face the front and the feed chute has to face upwards.

2. Take the scroll into your right hand and place it into the housing. The axis has to face the housing when sliding the scroll into the housing (picture A).

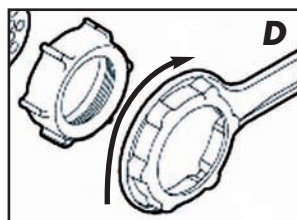
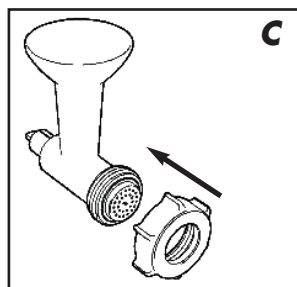
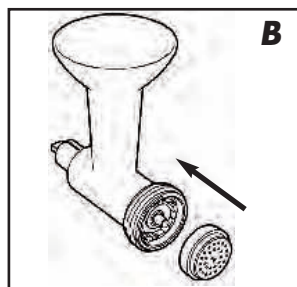
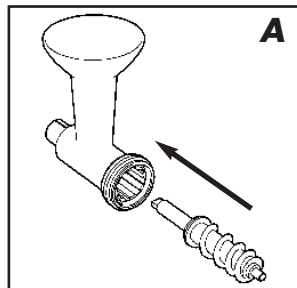
NOTE: The scroll is correctly located when the scroll is pushed up all the way inside the housing and the end of the axis pokes out of the back end of the housing.

3. Fit the desired pasta screen over the axis of the scroll inside the housing (picture B). Ensuring that the pasta screen is correctly located. The side of the screen with the round hole in the middle must face the scroll, the side with the number in the middle has to face the ring nut.

IMPORTANT: The pasta screen has two gaps which have to fit into the corresponding lugs of the housing. If necessary turn the screen a little bit to make it slide into the right position.

NOTE: The screen will not flush with the rim of the housing when located in the right position.

4. Take the ring nut and screw it onto the thread of the housing turning it clockwise (picture C). You can use the spanner to securely tighten the ring nut (picture D).



NOTE: Do not tighten the ring nut too much to avoid over-winding the thread.

The Pasta Attachment is now assembled and can be attached to the Design Standmixer Advanced.

5. Prop up the attachment access (picture E).



6. Press down the attachment ejector (picture F) and slide the Pasta Attachment into the opening. Release the attachment ejector and turn the Pasta Attachment slightly so that the shaft engages in the socket with pin of the access opening located in the hole of the attachment.



The Pasta Attachment is now ready for use (picture G).



To operate the Pasta Attachment

WARNING: For the case that liquid runs over the appliance while operating turn the appliance 'Off' immediately and pull the plug. Clean and dry the appliance according to the instructions 'Care and cleaning'.

1. Prepare the pasta dough.

2. Assemble the Pasta Attachment as described, attach it to the Design Standmixer Advanced and place a plate or dish in front of the outlet.

WARNING: Always make sure that the appliance is turned 'Off' before plugging in the power supply.

3. Plug the power supply cable into a mains socket.

WARNING: Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Never push the food through the feed chute.

ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute during operation to prevent injury and/or damage to the appliance.

4. Switch on the appliance using speed setting 1. Gather hazelnut sized pieces together and drop by hand onto the feed chute. The scroll will pick up each piece of dough and self feed through the screen. You should be able to see the scroll before adding the next piece of dough. To ensure that the pasta is evenly shaped, feed the dough through the feed chute at a constant rate.

IMPORTANT: Speed setting 3 is the highest speed setting you are allowed to choose, when using the Pasta Attachment.

IMPORTANT: Operate in a slow and constant pace. **Do not** try to rush the procedure by pushing down the dough. This way the scroll might get blocked and stops operating. In the unlikely event of dough no longer self feeding through the scroll, use the handle of the specially designed spanner to assist. Turn the appliance 'Off' as long as you use the handle of the spanner for cleaning the blockage. Do not use a knife or spoon handle as they may damage the scroll of your Pasta Attachment.

If no dough is coming out the outlet even though there is still dough in the feed chute turn the appliance 'Off' and work according to the instructions 'Trouble shooting guide'.

NOTE: The Pasta first extruded will always tend to curl in different directions. This is quite normal and the pasta will straighten as it continues to be extruded. If desired, the first 15 cm of curled pasta may be gently pulled away from the screen and again passed through the attachment. Increase to speed 3.

5. When the pasta has reached the desired length gently pull away from screen. Lay pasta down and separate immediately. Place the pasta on a paper towel to dry, if desired.

NOTE: Do not pile extruded pasta up as this strands will stick together.

NOTE: Whenever you wish to change screens, the appliance must be turned 'Off' and the ring nut must be unscrewed and removed. The machine may be briefly switched on speed 1 to eject the screen to enable an alternative screen to be fitted (act according to the instructions 'Assemble the Pasta Attachment'). The ring nut must be repositioned and tightened clockwise by hand.

6. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.

7. As soon as the last bit is processed turn the appliance 'Off' and pull the plug.

8. Clean and disassemble the appliance right after use and make sure that no leftover food desiccate on the appliance. Work according to the instructions 'Care and cleaning'.

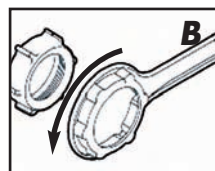
Dissemble the Pasta Attachment

1. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.

2. Press down the attachment ejector (picture A) and pull the Pasta Attachment out off the access opening.

3. Take off the ring nut by turning it anticlockwise. You can use the provided spanner to loosen the ring nut (picture B).

4. Take the screen and the scroll out of the housing.



Care and Cleaning

Clean the appliance directly after use and do not leave any food dry on the surfaces of the appliance.

WARNING: To avoid injuries to persons and damage, always switch 'Off' the appliance, wait for the motor to stop completely and unplug the appliance immediately after operation and before disassembling or cleaning the appliance. With the appliance connected to the power supply, keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute to prevent injury and/or damage to the appliance.

DO NOT place the appliance, accessories or power cord in an automatic dishwasher. Do not immerse the motor housing or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately.

CAUTION: Do not use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces. Carefully clean the appliance with a damped sponge or cloth and warm soapy water.

1. Switch 'Off' (speed control into 'Off'-position), wait for the motor to stop completely and unplug the appliance from the power outlet.
2. Disassemble the attachment regarding the instructions 'Disassemble the Pasta Attachment' and remove food residues on the scroll and the feed chute. Use the handle of the provided spanner for emptying the feed chute.

Follow the cleaning instructions step by step

3. Wash all parts thoroughly in hot soapy water. Do not use aggressive detergents. The parts are not suitable for dishwasher. Soak parts with desiccated food leftovers a few minutes in warm soapy water and use a nylon cleaning brush or cleaning sponge and the provided cleaning tool for cleaning. Rinse all parts with running water and dry them accurately.
4. Wipe the appliance and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the appliance.
5. Thoroughly dry the appliance and all parts of the appliance and attachment after each cleaning. Leave all parts dry naturally where they are out of reach of young children.

Clear a blocking

If the outlet is blocked no dough comes out of the attachment while operating.

ATTENTION: If a blocking occurs turn 'Off' the appliance immediately. Clear the problem before turning on the motor again.

1. Turn the appliance 'Off'.

2. Turn the motor 'On' (speed control 1-3) and 'Off' by turns to loosen the blocking.

ATTENTION: If the motor still does not start running turn the appliance 'Off', pull the plug and clean the appliance.

Trouble shooting guide

Possible problem	Easy solution
<i>The pasta is not fine enough.</i>	<i>Use a different pasta screen.</i>
<i>There are still ingredients in the feed chute but nothing is coming out of the outlet.</i>	<i>The attachment is blocked. Turn the appliance 'Off' immediately and operate according to the instructions 'Clear a blocking'.</i>
<i>The motor stops running while operating.</i>	<i>Turn the appliance 'Off' immediately and operate according to the instructions 'Clear a blocking'.</i>
<i>The attachment blocks up permanently while operating.</i>	<ul style="list-style-type: none">• <i>To ensure that the attachment does not seize, never operate it under excessive pressure. Operate in a slow and constant pace. Do not try to rush the procedure by pushing down the food.</i>• <i>May be the dough is too dry. Add some water to the dough but pay attention not adding too much water.</i>
<i>The attachment moves or loosened while operating.</i>	<i>The attachment is not correctly assembled or not securely locked to the attachment access. Turn the appliance 'Off' immediately. Operate according to the instructions 'Assemble the Pasta Attachment'.</i>
<i>The food leaks out at the side of the ring nut.</i>	<i>The ring nut is not screwed on tight enough. Turn the appliance 'Off' immediately and then pull the plug. Tighten the ring nut but do not overwind the thread. If the problem still occurs disassemble and clean the appliance.</i>

Storage

Always clean the appliance and attachment before storing (see 'Care and Cleaning'). Ensure to store the appliance and attachment where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children.

Place the appliance and attachment on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance or the attachment.

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Recipes

Never make more quantity of pasta given in the recipes at any one time, otherwise the dough will dry out before it has been extruded.

NOTE: Smaller quantities of pasta may be made by exactly halving these recipes in which case the liquid to be added should reach the lower line (250g) on the measuring cup.

TIP: The parts of the Pasta Attachment may first be warmed in a bowl of hot water to assist extruding. Dry thoroughly before use.

TIP: Spaghetti, Tagliatelle and Lasagne may be cooked immediately or allowed to dry before storing in a plastic bag.

TIP: Macaroni, Rigatoni and large macaroni must be cooked within 4 hours of extruding, otherwise they become very brittle and snap.

Plain Pasta

for 4-6 persons

500g flour

4 eggs

water

1/2 teaspoon salt

Add salt to the flour in a big bowl. Beat eggs in measuring cup provided and add water up to the top line (500g) of the measuring cup. Add eggs and water to the flour. Mix with beater on low speed, stopping to scrape the mixture from the sides of the bowl, half way through mixing. The dough will resemble breadcrumbs.

Cook pasta in boiling salt water for approx. 5-10 minutes according to the shape of the pasta and your favour *al dente* or through.

TIP: Use wholemeal flour instead of plain flour for wholemeal pasta.

Herb Pasta

for 4-6 persons

500g	flour
4	eggs
40ml	fresh herbs, finely chopped
1/2 teaspoon	salt
1 pinch	pepper

Add herbs to the flour and prepare dough according to the instructions of 'Plain Pasta`.

Green Pasta

for 4-6 persons

500g	flour
3	eggs
75g	boiled and pureed spinach
1/2 teaspoon	salt

Add salt to the flour in a big bowl. Beat eggs and spinach in measuring cup provided and add if required water up to the top line (500g) of the measuring cup. Add eggs and spinach to the flour. Mix with beater on low speed, stopping to scrape the mixture from the sides of the bowl, half way through mixing. The dough will resemble bread-crumbs.

Cook pasta in boiling salt water for approx. 5-10 minutes according to the shape of the pasta and your favour al dente or through.



Accessories for the Design Stand Mixer Advanced

You will get the accessories from your specialty retailer.



*Pasta Maker Attachment
Art.-Nr.: 98100*



*Meat Grinder / Cookie
Attachment
Art.-Nr.: 98101*



*Food Slicer/
Shredder Attachment
Art.-Nr.: 98102*



*Additional stainless steel bowl
Art.-Nr.: 98103*

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